

# Kangarilla Road Tasting Notes



## 2015 The Veil

Savagnin Blanc

This wine is inspired by an ancient and distinctive style made from the Savagnin Blanc grape variety traditionally grown in the Jura region of France where the wine is most famously known as vin jaune. Here the wine is made by a similar process to that of Sherry, developing its unique aromas and flavours in barrel and under a strain of yeast known as flor. These wines can be quite pungent, the result of between 3 and 5 years under the flor yeast.

Here the flor yeast which sits on the surface of the wine grows as a thin film or 'voile' – **veil** in English.

In order to capture the delicate aromas and flavours of the Savagnin Blanc variety we have aged this wine in one year old French barriques for 8 months under flor.

### When to consume

Served chilled these wines are perfect aperitifs and a wonderful accompaniment to fresh oysters or sashimi.

### Tasting

The familiar aromas of rich fruit and nut cake laced with brandy and touches of marzipan. An intriguing flirtation of Cara Cara orange peel and sun warmed ripe apricots hint at what the palate holds.

Intense dried apricots soaked in brown lime cordial delight the palate and toffee apricots are carried to a seemingly never ending finish.

This wine is **not filtered** and may appear a little cloudy.

Alcohol %	13.0
Bottling Date	October 2017
Winemaker	Kevin O'Brien



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